

Critical Control Point Temperature Chart

Cook



165°F or above – Poultry and Stuffed Meats and Poultry



155°F or above – Ground Meat Products, (Beef, Fish, Pork and Meats), Emu, Ostrich and Fresh Shell Eggs that are not cooked to order, Commercially Raised Game Animals.



145°F or above – All Other Foods, Meat, Pork, Seafood, Shell Eggs, Fish, Alligator, Frog Legs, Aquatic Turtle, Jellyfish, Roe



135°F or above – Commercial Pre-cooked Foods, Fruits and Vegetables for Hot Holding



130°F or above – Whole Roasts (Beef, Corned Beef, Cured Pork, Ham) held for 112 minutes (immediate service)

Hot Hold

135°F or above

Cool

135°F – 70°F within 2 hours

70°F – 41°F within an additional 4 hours

Cold Hold

41°F or below

38°F or below – Pasteurized Crab Meat

Reheat

165°F or above rapidly within 2 hours

Menu Advisory: "Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions."